

July Canning prototype 「keema curry」 2/2

Photographs of completed processing



Pre winding



After retort sterilisation



■ Impressions.

〈Canning〉

- Easy weighing when filling cans.
- Fits cans with a capacity of 110 g (flat No. 3 cans).

〈After canning〉

- Taste is lighter than after cooking.
- The ingredients are well seasoned.
- Lack of spice or pungency.
- Thickness is increased immediately after cooking due to the solidification of the oil.
- More colour due to overall brown colour.
- Not much texture of venison.

■ Next Improvement.

〈Canned food production〉

- None in particular